

# Schwarzbier

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **23.6**
- Style **Schwarzbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (43.5%)	81 %	4
Grain	Monachijski	1.437 kg (48.1%)	80 %	16
Grain	Strzegom Karmel 600	0.1 kg (3.3%)	68 %	601
Grain	Weyermann - Dehusked Carafa III	0.15 kg (5%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	5 min	5.5 %
Boil	Tradition	10 g	20 min	5.5 %
Boil	Tradition	17 g	60 min	5.5 %